



### 3 Course Set Menu – Winter

For groups of 10 or more.

#### Primi

Anna's choice of winter entrees to share: salumi, beer battered cavolfiore, Berkshire pancetta (VIC)

#### Secondi

**Pesce** - please refer to today's specials

**Risotto zuzza e funghi** - butternut squash risotto, oven roasted pine mushrooms, gorgonzola <sup>gf v nf</sup>

**Gnocchi di ricotta** - housemade ricotta and lemon gnocchi, venison ragu, cime di rapa <sup>nf gf\* df\*</sup>

**Manzo** - O'Connor premium grass-fed eye fillet spinach and garlic sauté, sweet potato confit, truffle cream, shiraz jus (VIC, MBS2) <sup>gf nf df\*</sup>

#### Dolce

**Bombolone** - sugar doughnuts with pear and mint, housemade limoncello cream, strawberry ice-cream <sup>v nf\*</sup>

**Tiramisu** - mascarpone, Grappa al Caffè <sup>v</sup>

**Panna Cotta** - hazelnut panna cotta and fior di latte ice-cream

**Formaggi** - specialty cheese, Estate onion jam <sup>v nf\* gf\*</sup>

Pyengana Mature Cheddar, Le Delice De Bourgogne, Tarago Shadow of Blue

gf Gluten free | df Dairy free | v Vegetarian | vgn Vegan | nf Nut Free | gf\* df\* v\* vgn\* nf\* Can be adapted  
Public Holidays – a 15% surcharge applies. Thank-you for understanding